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misrepresent an article
advertised in this
page.

The KITCHEN CABINET

And when the hours of rest
Come like a calm upon the mid-sea
brine
Hushing its billowy breast—
The quiet of that moment too, is
thine,
It breathes of him who keeps
The vast and helpless city while it
sleeps.
—Bryant.

HINTS ON CARE OF CHILD.

Children, like plants, need light, air,
water and food for growth. The body
needs besides these a
sleep and exercise to use
well the food that is
eaten.

Little children need
food in small quantities
and often, as they grow
older the quantity, varie-
ty and time for feeding
lengthens.

It is important that
the hands and faces of little people be
kept clean, so that they do not take
into their bodies with food any dis-
ease germs.

What children eat builds them phy-
sically. Nothing should hinder the
period of growth, for it can never be
made up to them in later life.

Children should be taught to thor-
oughly chew their food, they should
not be hurried in their eating, or
fussed with and corrected during the
meal. Foods that are not to be given
children should not be temptingly dis-
played before them. For this reason
their own mealtime and table is de-
sirable.

The helpless child is dependent upon
older people to provide for him; we
should know and study his needs.

Sleep is an absolute necessity to
any life; for children under three,
there should be twelve hours sleep at
night and a nap morning and after-
noon. Children who are not given
sleep enough at this time will reap
the harvest of nerves and weakness all
through life. The eyes rest during
sleep, the heart does not need to work
so hard and the nervous system is re-
freshed by sleep. Not only the health,
but the child's intelligence depend up-
on good habits in early life. Plenty
of fresh air in the sleeping room is as
necessary as good food at the table.
The child who gets up with a head-
ache and a bad taste in the mouth has
often slept in a poorly ventilated
room. Cold air is not pure air. The
normal child gets its exercise in play.
Too violent play is a strain upon the
nervous system.

Bathing the skin is as necessary as
flushing the digestive tract with wa-
ter. Waste products, either outside or
in, clog the system and cause disease.

We have just extraordinary powers of
persuasion when they are exercised
over ourselves.—Dickens.

The hardest and best borne trials are
those which are never chronicled in
any earthly record and are suffered
every day.—Budd.

OUT OF ORDINARY RECIPES.

For a simple pudding, this will ap-
peal to the thrifty housewife:

Mountain Dew Pudding.—Add two beaten
yolks to a pint of rich
milk, three tablespoon-
fuls of grated cocoanut,
teaspoonful of lemon
juice and a quarter of
a cupful of sugar. Mix and
bake a half hour in a
moderate oven. When firm and brown,
cover with a meringue made of the
whites of the eggs, well beaten and
sweetened with three tablespoonfuls of
sugar. Set in a slow oven to brown.

Frozen Pudding.—Beat the yolks of
six eggs until light, add a sirup made
of two cupfuls each of sugar and wa-
ter, boiled together five minutes. Beat
a moment, take from the fire and beat
until thick, smooth and cold; add a
quart of cream, a teaspoonful of va-
nilla and partly freeze, then add a pint
or less of chopped fruit which has
stood two hours in orange juice.

Broule.—Take two quarts of fresh
rich milk, add two cupfuls of sugar,
eight eggs, beaten well, one cupful of
brown sugar, caramelized, a teaspoon-
ful of vanilla, a half teaspoonful of
salt. Scald the milk, add the caramel-
ized sugar and, when it is dissolved,
add the rest of the sugar and the eggs.
Freeze and stand to ripen at least an
hour before serving.

Peanut Salad.—Soak a cupful of
nuts in olive oil, drain and mix with
two cupfuls of cut celery and a dozen
chopped olives. Mix with mayonnaise
and serve on lettuce. Serve ripe
peaches with whipped cream and
brown, chopped almonds, for a most
dainty dessert.

Tongue served with raisin sauce is
a dish which is nice enough to serve
one's particular guests.

Natural affections and instincts, my
dear sir, are the most beautiful of the
Aimighy's works, but, like other beau-
tiful works of his, they must be reared
and fostered.

WARM WEATHER DESSERTS.

The simple and less expensive
dessert appeals to the housekeeper
who has all of her own
work to do and during
the heated term she is
wise to make her work
as light as possible. The
following desserts are
not hard to prepare and
are within reason as to
expense.

Charlotte Russe.—Scald
a cupful and a quarter
of milk in a double boiler. Beat the
yolks of two eggs slightly and mix
with two tablespoonfuls of sugar and
a pinch of salt. Add the scalded milk
gradually to the egg mixture and cook
over hot water until thick. Now add
one and one-fourth tablespoonfuls of
granulated gelatin soaked in four ta-
blespoonfuls of water. Strain and add
the whites of two eggs, beaten at
Set into cold water and stir until it be-
gins to thicken, then add a half pint
of cream whipped, three table-spoon-
fuls of powdered sugar and a table-
spoonful of vanilla. Line a mold or
bowl with strips of sponge cake or
lady fingers and fill with the mixture.
Chill and serve when firm.

Banana Cream.—Slice three ripe ba-
nanas, press through a sieve, add a
small box of crushed strawberries, re-
serving part of the juice; beat to-
gether lightly and set on ice to cool.
Serve in glass cups with sweetened
whipped cream to which has been added
the reserved strawberry juice.
Serve very cold.

Maple Pudding.—Mix together a
cupful and a quarter of maple sirup,
a tablespoonful of sugar, four beaten
yolks of eggs and cook in a double
boiler until smooth. Soak two table-
spoonfuls of gelatin in two table-spoon-
fuls of water, add to the cooked mix-
ture, when cool, with the beaten
whites of the eggs, beaten stiff, and
a pint of cream whipped. Put into a
mold and pack in ice to harden.

Cheerfulness and content are great
beautifiers, and are famous preservers
of youthful looks, depend upon it.

Gallantry, in its true sense is, sup-
posed to simulate and dignify a man.
—Dickens.

SUNDAY NIGHT SUPPER.

Home folks, on Sunday night, even
after a substantial midday meal, feel
an aching void as the
usual time for the daily
evening meal ap-
proaches. This is a good
time to shift responsi-
bility on the younger
members of the house-
hold and teach them to
prepare and serve a
dainty meal. Let them plan sur-
prises and take turns in serving. This
will not only be a relief to the house-
mother, but will be valuable training
for both boys and girls. Let the guest,
for there should often be one, at the
Sunday night supper, help in getting
the meal ready, laying the table, pre-
paring sandwiches or salad, or making
tea, cocoa or coffee; he will enjoy it
as much as she.

Fig and Nut Jelly.—Wash a cupful
of pulled figs in cold water. Put them
to cook in two cupfuls of cold water
and stew until tender. Take them
from the liquor, put into it a half-cup-
ful of sugar and boil until the sirup
thickens. Chop the figs into small
pieces and add to them a couple dozen
almonds, blanched and chopped. Have
ready a half box of gelatin which has
been soaked for half an
hour in a cupful of warm water. Dis-
solve it in a cupful of boiling water,
add to it the fig liquor (there should
be three-quarters of a cupful), add a
quarter of a cupful of orange juice,
strain through a wire sieve and turn
into a glass dish to chill. When stiff
enough to keep the figs from sinking
to the bottom, add the figs and nuts.
Serve with whipped cream.

Tomatoes With Cream.—Cut very
rich ripe tomatoes, which have been
peeled, in quarters without separat-
ing them, so that the sections lie open
like the petals of a flower. Heap a
spoonful of sweetened whipped cream
in the center of each and serve well
chilled. Peel the tomatoes by scald-
ing them and removing the skin. If
served in flat glass dishes, this makes
an especially attractive dish. Salt,
paprika and a dash of vinegar may
be added if liked before putting on the
cream.

Nellie Maxwell

ECONOMIZE ON SKIRTS

MISTAKE TO HAVE TOO MANY IN
THE WARDROBE.

Style's Changes Are Apt to Leave One
With Perfectly Good Garments on
Hand Which Have Little
or No Value.

A word to the wise: If economy is
an object to you do not buy too many
separate skirts for summer. The ef-
fect of all washable skirts is very much
of a muchness, so that a large variety
of them is unnecessary. When skirt
styles change, as they have been doing
lately with startling abruptness, we do
not know what to do with the old
ones. Materials and weaves change
constantly and the new ones are usu-
ally never desirable, so that it is not
worth while to make the old stuff over,
and yet we never seem to wear out a



Hat and Bag of Blue and Green-
Striped Silk.

wash skirt, and they are always ex-
asperatingly good at the end of a sea-
son.

What are we going to do, for exam-
ple, with all our narrow wash skirts
this summer? No self-respecting
woman, be she ever so needy, will be
found in them in this country, and it
is hard to imagine of what use they
would be to the European refugees,
except, perhaps, as petticoats. The
short, hot season of northern Europe
makes the gift of them a doubtful
blessing to the poor.

Of course it is not every year that
skirts treble and quadruple their cir-
cumference, as they did this time, but
we never really know what the mor-
row may bring forth, and we have no
Madame Thebes in sartorial affairs to
tell us. A little consideration will
convince us that a moderate number
of separate skirts and blouses will suf-
fice us. Too great lavishness in this
direction is an example of that ill-
considered buying which is an eco-
nomic mistake, no matter how large
the income at our disposal.

Buy in haste and repent at leisure
would be a good motto to engrave in
the front of every woman's account
book. It pays over and over again in
satisfaction, as well as in dollars and
cents to plan carefully for the sea-
son's clothes expenditure, and then
to adhere to one plan and not yield
to the temptation of cheapness and
"bargains," to say nothing of the lure
of prettiness, which assails us on
every side. The beguiling is nowadays
so subtle that we have to emulate St.
Anthony and learn to beat his at his
own game. The most highly-paid ad-
vertising managers are enlisted against
us, and the lure of the shop windows
of the cities is represented in the
country by all the resources of the
fashion magazines which are soon
broadcast over the length and breadth
of the land, each one tempting us in
expertly persuasive language and pic-
tures to buy, buy, buy.

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CRETONNE IN THE BEDROOM

All Sorts of Dainty Furnishings May
Be Formed of That Pretty, Light
Material.

All sorts of charming bedroom fur-
nishings are made with white enam-
eled wood and flowered cretonne,
and to the list of screens, window
boxes, hat box receptacles and so on,
has been added the cretonne dresser,
which will be ideal for a cretonne-
furnished country bedroom. The
foundation is of white enameled wood,
about as high and broad as an ordi-
nary good-sized bureau of the type
which has a long glass, and slides with
small drawers which rise about the
center section. The drawers are cre-
tonne covered boxes which slide easi-
ly in and out when brass handles are
pulled. There are two small drawers
each side for gloves, vels, hand-
kerchiefs and other small belongings,
and two long, deep drawers (or cre-
tonne-covered boxes) for blouses and

lingerie, below. The best part of the
dresser is its triple mirror, framed in
white enamel. From the tall mirror
in the center, in which almost the
whole costume can be seen at once,
two smaller mirrors spring out even
with the top of the small drawer sec-
tions. These smaller mirrors swing
on hinges, and may be moved so that
every angle of the head and hat, or
the collar and neckwear, may be
carefully scrutinized.

The shop which shows this attrac-
tive piece of country furniture will
supply the dresser in any desired pat-
tern of cretonne, but it is specially
dainty in rose-sprinkled French cre-
tonne, or in a wistaria pattern in lav-
ender and pale green.

FAVORITE COLORS ARE HERE

Shoes of Russet and Tan Leather Will
Be Strictly in Style During the
Summer Months.

Women were beginning to feel that
russet and tan leather were not to take
part in the shoe-and-slipper game this
season; but now they may rejoice, for
these two shades promise to be very
fashionable among the ultra-smart
women.

It is noticeable, however, that these
colors are usually employed in con-
nection with leather of another color.
One stunning pair of pumps has the
heel, vamp and part of the shoe of
russet leather, while the space be-
tween the front and back sections was
filled in with champagne-colored
leather.

A slipper which is built high enough
to resemble an oxford is partly of rus-
set leather. The vamp and heel are
of white leather. Across the vamp
strips of tan leather are stitched to
simulate lacing.

Quite a number of pumps and slip-
pers are made absolutely without trim-
ming, but depend upon their cut and
stitched seams for decoration. One
pair of russet leather has a slight point
over the instep. This cut gives the
effect of a tongue.

The extreme shortness of skirts
makes it most necessary for women to
pay strict attention to their footwear.
If one has an ankle which is too bulky
to be seen above a low shoe, there are
plenty of high models which will im-
prove what nature has slighted and
allow the wearer to enjoy the sensa-
tion of being prettily shod.

CHARMING ROBE



Of Woven Blue Lined With Cherry
and Trimmed With Fringe Braid.
Large Patch Pockets.

Gored Skirts Again.

Gored skirts are rapidly appearing.
One of the latest models shown is
cut like an umbrella, with eight or
ten gores. The seams are joined by
a cord and a cord finishes the scal-
loped edges at the bottom of the skirt.
Each scallop is the width of the gore
at the bottom. The many-gored skirt
recalls skirts worn several years ago,
and one wonders if this is a forerun-
ner of the once popular organ-pipe
skirts which had from 11 to 15 gores
and with the aid of haircloth were
made to form a rounded effect re-
sembling the pipes of an organ.